


The



**still lives on in
our hearts**

The following comes from a participant in the Weelaunee Café, a short-lived kitchen that existed in Atlanta's Weelaunee Forest in Fall/Winter 2022. The forest—stolen from the Muscogee Creek peoples before becoming a plantation & prison farm—is currently under threat, as the APD & real-estate mogul Ryan Millsap are trying to turn the land into part cop training ground & part largest-movie-soundstage-in-America. On the ground resistance has been ongoing since 2021, & police have carried out several raids of the forest encampments, one of which led to the destruction of the café. Learn more at www.defendtheatlantaforest.org




"The Weelaunee Café was a short-lived project. It was designed to have people who are cooking or doing dishes be a part of any event that's happening in the parking lot. It was also designed to make it convenient to work in. The roof was really tall for two reasons: one, to flex on our enemies & two, so that the rainwater collected off of it could go into a tank that was up high enough that the dish sink could be gravity fed. The dish sink was a big three basin stainless steel sink, but it was all from rainwater. Lots of different people painted on it. There was a big buffet table for serving.

There were three potlucks at the café. The third one was the only one where people actually cooked in the café. We cooked one meal in it & it was fucking

awesome. It was enough food for maybe a 100 people & probably 60 people were there. There was rice & dal & vegetables from the Food 4 Life grocery distro that already happens in the Weelaunee People's Park every Wednesday. People made naan from scratch & a fruit cobbler in the cast iron for dessert. We had a bunch of little lanterns around it & people had dance parties.

That was also the spawning of the Weelaunee Builders' Society, a social body of people who are into building. A lot of people got to work on a building project for the first time. People became friends during the process, got new building skills during the process. We were all very excited for the inevitable day when it would be

destroyed, although it was still designed to last many decades. It totally could have lasted 40 years, maybe more, in the way that it was built. But it was destroyed on Wednesday morning the following week. They didn't even leave us a rubble pile. It was like a ghost, it was there & then it was just gone. They loaded it up into a dumpster & carted it off. But people still had the grocery distro & potluck that night, even though there had just been a huge terrifying raid & it was raining. The idea of the Weelaunee Café still lives on in our hearts & I'm sure as soon as it feels possible again, people will build another Weelaunee Café & we'll be at it again & we'll be going stronger.



The café was what spawned having Wednesday potlucks & Wednesday potlucks still exist despite the café being gone. The potlucks are a nice hub of activity in an otherwise hard-to-get-plugged-into movement. You can't just sign up to join the movement or whatever, you have to go & meet people or organize something yourself. So it's been really nice for people to filter in & find themselves in a friendly zone & share lots of free food & dance & do karaoke & do tarot readings & all the little things that people do on Wednesdays.

A lot of the food in the forest comes very opportunistically & most of it comes from Food 4 Life. People make the most out of propane stoves &

giant cast irons & giant pots. I can't really remember many specific meals we've had besides these samosas, which were just out of this world so incredible & it was so impressive that they were cooked under a tarp on a propane stove."



This interview has been condensed & edited for clarity.

A Very Loose Recipe for Weelaunee Café-Inspired Fruit Crumble:

"The fruit crumble was whatever fruit was around from the food distro. I think it was probably blueberries, strawberries, raspberries kind of vibe, although it's also likely that it included apples, because there's often apples around. And then just oats on top & cinnamon. Maybe sugar but probably not, I don't think we had sugar in the kitchen, so I think it was just fruit and then oats on the top, maybe they were clustered in some wheat flour or something. It was pretty simple like that."